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Instructions for use

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Before using

- Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are potentially dangerous.
- The packaging material is entirely recyclable, and is marked with the recycling symbol ♺.
- Make sure that the hob is not damaged, broken, cracked or scratched.
- Ensure that the installation and electrical connections are performed by a qualified technician, following the manufacturer's instructions and in compliance with current local safety regulations.

Precautions and general recommendations

Attention:
Before any maintenance on the appliance disconnect it from the electrical power supply.

- Do not place metal objects such as knives, forks, spoons or lids on the surfaces of the hob as they can become hot.
- The induction glass ceramic hob is mechanically resistant and can withstand minor accidents, or improper use; however, if an object falls on it and damages the surface, do not use the hob. Disconnect it from the electrical power supply and call the nearest After Sales Service.
- Do not use the hob as a work surface.
- When the hob is in use, the surfaces of the cooking zones may heat up due to transfer of heat from foods being cooked to the pot and subsequently to the glass.
- To obtain the best cooking results, it is advisable to use flat-bottomed metal pots and pans whose bottom diameter corresponds to that of the induction cooking zones, so that the magnetic sensor detects them.To test if pots and pans are made of ferrous metal, please use a magnet. The diameter of the pots and pans must correspond to the diameter of the induction cooking zone.
- When using pots and pans with a non-stick surface (such as Teflon) without any oil or grease, pre-heat by setting to number **7** or **8**
  Do not ever heat canned foods without first having opened the can: they can explode! This warning also applies to all other types of cooking surfaces.
  Do not use aluminium foil for cooking and do not place food wrapped in aluminium foil on the induction glass ceramic hob. Do not place metal utensils on the hob.

Note: the cooking zones will not go on if the pots and pans are not of the correct dimensions or cannot be magnetically detected. If a pot or pan is removed from the cooking zone, it will go off and a **U** will be displayed. The cooking zone will remain off until another pot or pan is placed on it.

TO OBTAIN THE BEST RESULTS:
Make sure to place the pot or pan in the centre of the cooking zone outlined on the induction glass ceramic hob.

Cooking tips

Position	Suitable for the following type of cooking
5-9	To boil water, cook pasta, rice and soups.
7-8	To fry potatoes and meats (e.g. goulash).
7-8	To fry croquettes, fillet, sirloin, veal cordon bleu.
6-8	For beef steaks, chops, omelettes, meatballs, fish croquettes and sautéing onions.
6-8	For grilled liver, eggs and pancakes.
5-7	For boiling potatoes and making stews.
4-7	For cooking vegetables and boiled meats.
4-7	To prepare rice pudding.
3-7	For boiling small amounts of potatoes and vegetables, for reheating previously cooked foods.
2-4	For cream based omelettes, eggs, hollandaise sauce, keeping food warm, melting butter, chocolate or jelly.
H	The residual heat light goes on automatically when the cooking zone is turned off (depending on the residual heat in the cooking zone).

Energy saving tips

- Use pots and pans whose bottom diameter is equal to that of the cooking zone.
- **Only use magnetic pots and pans with a flat bottom.**
- If possible use a lid. This makes it possible to use a lower setting and save energy.
- Boil vegetables and potatoes with little water to save energy.
- A pressure cooker makes it possible to save more energy and time than traditional pots.

Safety

1. After use, when a cooking zone or the entire hob is turned off, a residual heat indicator goes on displaying an **H** (hot) for each cooking zone used, indicating that the corresponding cooking zone is still dangerously hot. The **H** stays on until the cooking zone has reached a safe level (around 60 °C).
2. An automatic switch off device activates if a cooking zone is accidentally left on for a long time. It can be turned back on immediately if necessary by using the controls.
3. To prevent damage to the electronic circuits, the hob is equipped with a sensor which constantly monitors the temperature of these circuits. In cases of overheating, the hob turns off automatically until a safe temperature is reached.
4. To prevent children and others from improperly using the appliance and to protect you from accidentally turning on the hob during cleaning operations, the hob is equipped with a safety lock, the key button. By pressing this button the hob is locked and the red LED turns on.
5. **Attention!** if the surface is cracked, turn off the appliance to prevent the risk of electrical shocks and call the After Sales Service.

Care and maintenance

- Use a clean cloth, kitchen wipes, washing up liquid, specific products or the supplied scraper tool.
- Do not use abrasive powders or detergents, surface cleaning sprays, spot or rust removers, bleach, sponges with abrasive surfaces, or iron pan scourers.
- Clean the hob if possible after every use, when it is still warm or after it has cooled.

Important
Periodically check for dust under the appliance, near the cooling air inlet or the outlet openings. This could hinder the ventilation and cooling of the electronic module and decrease the effectiveness of the hob.

Troubleshooting guide

The induction glass ceramic hob is not working:

- Have you pressed the control buttons following the instructions in the section "using the hob"?
- Is the power on?
- Have you carefully dried the hob after cleaning it?

1. If a cooking zone has been selected and an "**F**", appears on the display contact the After Sales Service and inform them.

2. If one of the following codes is displayed when the hob on button is pressed:
E -13 E-22 E-27 E-28 E-29
contact the After Sales Service and give them the code.

3. If the booster does not work, the temperature inside the hob is too high.
Wait a few minutes until the cooking zone cools off or continue cooking without the booster (max. level 9).

Cooling fan
The hob is equipped with a cooling fan which runs at two speeds, depending on the temperature in the hob. If the hob reaches a level which exceeds the power of all the hot plates, it is automatically reduced, or if necessary, the entire hob is deactivated. After a certain period of time, the hob automatically returns to the selected temperature.

Important!
If you are not able to turn the induction glass ceramic hob off after using it, disconnect it immediately from the power supply.

After Sales Service

1. Carefully read the troubleshooting guide, to see if it is possible to solve the problem.
2. Restart the hob to see if it works correctly.
   If neither of these work, call the After Sales Service.

Describe the fault, give the number of the model on the rating plate, the service number of your hob, your address and telephone number.

If any repairs are required, please contact **an authorised After Sales Service** as indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an **unauthorised technician,** always request a certification of the job carried out and insist on the use of **original spare parts.**

Failure to comply with these instructions may compromise the safety and quality of the product.

Installation

This appliance has been designed, constructed and marketed in compliance with:

- safety requirements of directive "Low Voltage" 73/23/EC;
- protection requirements of "EMC" Directive 89/336/EC amended by directive 93/68/EC.

The appliance can be positioned against walls which are higher than the worktop leaving a minimum distance of 100 mm.

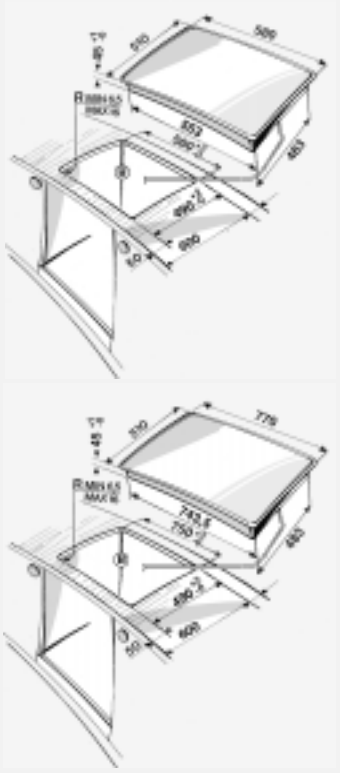
Declaration of conformity:

The components of the hob which come into contact with foodstuffs are in compliance with Directive 89/109/EC. The hob can be installed into a frame between 30 mm and 50 mm deep.

Important:

If the temperature of the electronic circuits exceeds 85 °C, the hob will switch off automatically and all the cooking zones will stay off as long as the temperature inside the electronic module remains above the permitted temperature.

In this case, wait for a few minutes until the hob cools, at which point it will be possible to switch the hob on again and use it.



Installation

Assembly

A) If the worktop is made of wood use the supplied spring clips and screws to assemble the hob.

- Position the four clips (**A**) as shown and at the specified dimensions.
- Secure the clips using the 4 screws (**B**).
- Insert the cooking hob in the worktop (see figure).

B) If the worktop is made out of marble or other material (plastic compounds, ceramics, stone etc.) fit the hob using brackets suitable for this type of installation.

- Install the hob in the worktop.
- Position the four brackets (**C**) as shown in the figure, in accordance with the thickness of the worktop.
- Secure the 4 screws (**E**) in holes (**D**).

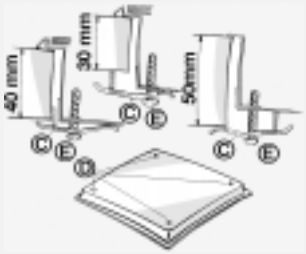
Very important reminders for cooling the electronic module.

To avoid overheating the electronic module, which could decrease the effectiveness of the hob, it is advisable to assemble the new induction hob following the instructions below.

If there is a drawer under the hob distance "**F**" must be at least 5 mm.

If an oven is to be installed (which must be of our manufacture and have a cooling system) distance "**F**" must be 5 mm for HIGH QUALITY ovens and 20 mm for others in the product range.

If the oven is positioned below the induction hob, do not use the hob while the oven pyrolysis cleaning is running.



1 Air outlet opening min. 100 cm^2
2 Air inlet opening min. 100 cm^2
3 Insulation panel

Electrical Connection

To be done before connection to the electricity supply.

The appliance must be installed by a qualified technician who is fully aware of current safety and installation regulations and who will comply with these regulations.

Make sure that the voltage indicated on the rating plate corresponds to the voltage in your home.

Regulations require that the appliance is earthed; for this reason all conductors and earth conductor must be of the appropriate size.

Make sure the earth connection is made correctly. The manufacturer declines all liability for injury to persons and animals or damage to property resulting from failure to observe the above regulations.

For the electrical connection use a HO5RR-F type cable as indicated in the table below:

Voltage	Conductors (number and size)
230 V	3 X 2.5 mm^2 min.
230 V 3	4 X 2.5 mm^2 min.
400 V 2N	4 X 2.5 mm^2 min.
400 V 3N	5 X 1.5 mm^2 min.

An all-pole disconnect switch with minimum contact gap equal to or greater than 3 mm must be used to install the hob.

Attention: the power supply cable must be long enough to allow the hob to be removed from the worktop and must be positioned so as to avoid damage or overheating caused by contact with the base.

Terminal block connections

Note: The earth wire (yellow/ green) must be connected to the terminal with the symbol and must be longer than the other wires.

- Strip approx. 70 mm of sheath from the power supply cable (**B**).
- Strip approx. 20 mm of sheath from the wires First insert the cable (max 14 mm diameter) in the cable clamp and connect the wires to the terminal block as indicated in the diagram printed on the bottom of the hob.
- Secure the power supply cable (**B**) by means of the cable clamp.
- Fit and secure the cover (**A**).

After the initial electrical connection or whenever turning the hob on/off, a symbol, (for example E-00, E-01, E-02) will be displayed for a few seconds.